

Wickson crabapples are small, dense fruits, typically 1 to 2 inches (2.5 to 5 cm) in diameter, often described as golf-ball sized, making them larger than many crabapples but smaller than standard apples, with a vibrant red color, high sugar, and significant tartness, perfect for cider. [↗](#)



- **Size Range:** Generally 1 to 2 inches across, sometimes slightly larger.
- **Shape:** Round to round-conic, often with a long stem.
- **Color:** Yellow-green base with rosy pink-red blushing where exposed to sun, and light-colored dots (lenticels).
- **Texture & Flavor:** Dense, firm, juicy flesh with intense sweet-tart, spicy flavor, high in sugar (up to 25%) and acidity. [↗](#)

Key Characteristics

- **Cider Favorite:** Their high sugar and acid levels make them excellent for hard cider.
- **Boundary Fruit:** They sit on the edge of being a crabapple or a small apple due to their size.
- **Origin:** Developed by Albert Etter, a cross of Newtown and Spitzenberg varieties.